

# Boiled Eggs

## Ingredients:

- 6 eggs
- water
- 1 T. salt, optional

## Directions:

Make sure you have a pot big enough to hold your eggs easily. You can easily double or triple this recipe as long as your pot can hold them.

Poke a small hole in the large end of each egg. I keep a push pin in the kitchen drawer for this.

Place your eggs in the pot making an even layer on the bottom of the pan. **DO NOT** layer the eggs. They should all rest comfortably on the bottom.

Fill the pan with enough water to cover the eggs at least 1-2 inches over. Add the salt to the water.

Put the pot on the stove and cook on medium - medium-high heat until the water starts to boil. Boil for 2 minutes.

Remove the pot from the heat and cover. Let sit 15 - 20 minutes.

Drain the eggs into a colander in the sink and cover the eggs with ice. Let sit another 5-10 minutes. The ice will help the shells pull away from the egg.

Once the eggs are cool you can begin to peel them.

I gently crack the egg all around. Then peel a little bit from the center or one end. Take a small metal spoon and use it to run between the shell and the egg. The shell should come right off.

Rinse the egg to remove any bits of shell. Lay it on a paper towel to dry while you finish the remaining eggs.

You can leave them in the shell and put them in the refrigerator for up to a week but I prefer to peel them right away.

Normally I will place the peeled, dried eggs into a plastic container with a tight lid. They will stay good up to a week but they don't usually last that long here.